

Contemporary Wedding Breakfast

£75 pp

Minimum x 65 people

- Includes a reception drink bottle of beer /prosecco / pimms /cocktail
- A selection of canapés- hot and cold
- A glass of table wine per person Merlot /Sauvignon Blanc
- A glass of prosecco per person for toast
- Three-course meal served to the table
- Choice of evening food

To Start

Antipasti sharing boards brought to the table
To include, local artisan cheeses, cold meats, roast summer vegetables, olives, dips, and oils, fresh sourdough

For Main

Joints of 35-day aged welsh topside or shoulders of Welsh lamb

Brought to the table with a selection of vegetables and potatoes or salads

(v) Nut roast

Vegan option available

Or

A selection of BBQ items on a rustic wooden board brought to the table and served with a selection salads / vegetables and breads

(v) Cauliflower shawarma

Vegan option available

To Follow

Trio of smaller desserts

Tea & coffee buffet station

Evening food options

Chilli station

Hog roast

Grazing board

Fish & chip cones

Children £37.50 pp (children menu available)

Vendors food available starting at £20 per head

Cake cutting & serving on evening buffet £40.00



HOLDENS CATERING

Catering packages available at Castell Aberteifi